

Sample Bar Mitzvah Menu

Adult Cocktail Reception Butler Passed Hors d'oeuvres

House smoked salmon hand rolls with cream cheese
Smoked Gouda and pecan hush puppies with red pepper marmalade
Mini crispy vegetable spring roll
Traditional spanakopita

Young Adult Cocktail Reception Table Presentation

Large soft pretzels with mustard and cheddar cheese dipping sauce
Mozzarella sticks with marinara
Mini crispy vegetable egg rolls

Adult Plated Dinner

First Course

Served with fresh, homemade rolls
A napoleon of roma tomato, fresh mozzarella, basil, micro-greens, extra virgin olive oil
and balsamic syrup

Second Course

Herb grilled salmon on a bed of spiced couscous with citrus
grilled seasonal vegetables and herb compound butter

Young Adult Buffet Dinner

Fish and chips with cocktail and tartar sauce

Penne pasta with marinara

New York style pizzas

Mini sliders with pickles, mustard and ketchup

“Build your own” nacho bar with tortilla chips, cheddar cheese and assorted toppings

Dessert Martini Station

An assortment of cakes, creams, curds, mousse, fruits, nuts, sauces and other goodies
to create your own layered dessert martini and finish it with your choice
of zests and sprinkles